

Caffe Milk Stout

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **30**
- SRM **29.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **40 C**, Time **0 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **44C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.3 kg (3.3%)	55 %	985
Grain	Pilzneński	3.5 kg (38.9%)	81 %	4
Grain	Strzegom Monachijski typ I	2 kg (22.2%)	79 %	16
Grain	Strzegom Karmel 150	2 kg (22.2%)	75 %	150
Grain	Płatki owsiane	0.4 kg (4.4%)	85 %	3
Grain	Pszeniczny	0.4 kg (4.4%)	85 %	4
Sugar	Milk Sugar (Lactose)	0.4 kg (4.4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Sybilla	25 g	30 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	Kawa	100 g	Secondary	5 day(s)